

Kombu Royal

Saccharina latissima

General informations

Origin	Brittany / France (site classified in « Natura 2000 » area).
Composition	80% organic <i>Saccharina latissima</i> , 20% sea salt.
Harvest	The Saccharine is harvested from March to May.
Transformation	Premium salt.
Salt	Usable in organic agriculture according to RCE Regulation 2018/848.
Manufacturing process	Algolesko orchestrates the production of seaweed from its seedling in hatchery to its harvest at sea. The Saccharine is blanched, then salted.
Cut size	Whole leaves
May contain traces of	Crustaceans, fish, molluscs. Possible presence of other marine organic matter.
Chemical inputs	Absence.
GMO	Do not contain GMO.
Iodine	The recommended dietary allowance is 150µg/d which correspond to 2,6 g/d of product.
Certification	Certificated ORGANIC by Ecocert since 2015.
Consumption	The product is suitable for vegetarians and vegans .

Organoleptic information and nutritional claims

Colour	Dark green.
Texture	Firm rehydrated, tender and fluid on the edges. Meltingly soft after cooking.
Taste	Iodized and vegetable taste when it is raw. Subtle sweet, umami and nutty flavour when it is cooked.
Nutritional claims	High fibres and proteins.

Desalting instructions:

Weigh 100 g of seaweed and rinse them thoroughly with freshwater while squeezing them to remove excess salt. Desalt the seaweed in 2 L of freshwater for 7 min, stirring occasionally.

Items informations

Item code	Weight	Packing	Size	Picture
2111	10kg	Cardboard	L:400 mm; l:310 mm; h:160 mm	
2043	5Kg	Cardboard	L:400 mm; l:310 mm; h:160 mm	
2191	250gr	Cardboard 8x250gr	L: 380 mm; l:300 mm; h:125 mm	
2201	500gr	Cardboard 8x500gr	L: 380 mm; l:30 mm; h:125 mm	
2040	250gr	Food tray	L: 185 mm; l: 145 mm; h:60 mm	
2041	500gr	Food tray	L: 185 mm; l: 145 mm; h:60 mcm	
2042	1Kg	Food tray	L: 185 mm; l:145 mm; h:95 mm	

Technical document

1. Microbiological analyses

	Reference (cfu/g)
Ecoli (UFC/g)	< 10
Anaerobic sulfito-reductor	< 100
<i>Clostridium perfringens</i>	< 1
Coagulase positive staphylococci	< 10
Thermotolerant coliforms 44°C	< 10
Micro-organisms 30°C	< 100000
Salmonella	Abs/25g

2. Chemical analyses

	Reference (mg/kgDM)
Arsenic Min	< 3
Lead	< 5
Mercure	< 0,1
Cadmium	< 0,5
Iodine	< 2000
Tin	< 5

3. Standards

Microbiological	In compliance with the regulation CE n°1441/2007.
Heavy metals, nitrates and mycotoxins	In compliance with the regulation CE 2023/915 and its modifications.
Pesticides	In compliance with the regulation CE 396/2005 and its modifications.
Iodine	In compliance with the referral of AFSSA n°2002-SA-0144.
GMO	The product does not contain GMO, in compliance with the regulations CE 1829/2003 and 1830/2003 and its modifications.
Ionization	The product is not treated with ionization.
Nanoparticles	The product does not contain nanoparticles.

4. Nutritional values

	for 100g of product		% RA** for 100g	RA**	
Energy	26	Kcal	1 %	2000	Kcal
Moisture	67,7	g	26 %	260	g
Total Fat	0,64	g	< 1 %	70	g
Saturated fat	0,16	g	< 1 %	20	g
Carbohydrates	0	g	0 %	90	g
Dietary fibre	7,6	g	17 %	45	g
Proteins	2,08	g	4 %	50	g
Salt*	21,75	g	> 100 %	8	g

*1,62g/100g once desalinated

**Recommended allowance for a typical adult (8400kj/2000kcal)

Depends on the maturity of the seaweed, season and the place of harvest

5. Conditioning

Packaging	Food-grade plastic, mono-material carty tray Polypropylene or blue bag High Density Polyethylene (HDPE) food.
Materials	Polypropylène. All packaging materials are Food Grade (under EU legislation).
Batch number	AAA-BB/CC.DDD ; AAA = specie, BBB = type of processing, CC = harvest year, DDD = packaging year day.
Minimum order	250 gr
MDD	18 months / MDD minimum at reception : 5 months.
Storage conditions	Store in a fresh place between 0 and 4°C, sheltered from the direct light.



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